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A
SHORT ADDRESS
TO THE
FACULTY,
AND OTHERS

WHOM IT MAY CONCERN,

RECOMMENDING THE USE OF

A NEW POULTICE;
WITH THE VIEW

Of Saving wholly the Consumption of BREAD and OAT-
MEAL, (at this time in common Use for Poultices) being
also a great saving in Expence, and attended with many
other Advantages, not only to PUBLIC HOSPITALS, and
the NAVY particularly, but to PRIVATE FAMILIES.

BY THOMAS PAYNE, SURGEON.

SECOND EDITION,

WITH ALTERATIONS AND OBSERVATIONS.

N. B. This Publication may be had (gratis) any Morning
between the Hours of Nine and Eleven, at Mr. PAYNE's,
No. 22, Brook-street, Grosvenor-square, by any respecta-
ble Person who is desirous of having it.

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1796.

For James Earle Esq.^r with
extracts from the Author

INTRODUCTION

TO THE

SECOND EDITION.

THE Author entertained ideas that great utility might arise to the Public, if his Address on the subject of saving bread, oatmeal, &c. used in Poultrices, were received with candour, and carried into execution with a little attention; but which he knew could not be effected unless it were very generally distributed; on which account he has taken uncommon pains, and hopes he has sent it to most, if not all the Public Hospitals in these kingdoms: From some of them he has received very polite acknowledgements (particularly from the Governors of the Norwich Hospital,) approving of, and adopting his plan, as well as from several private practitioners of the first eminence in town and country. These circumstances, with

many others, confirming him in his former favorable opinion of its great utility, have induced him to print a second edition, in which he has made some few alterations, with the view of more simplifying the mode of making the poultice, and with the hope of making it more particularly advantageous to the Surgeons of the Navy, as the facility it now may be made with, must be a very great recommendation for the using it on board their ships. The author very earnestly entreats them to make a trial of it, well knowing the ease and comfort it will give to wounded sailors, in a certain time, after an engagement, and not doubting but, after a trial, it will recommend itself.--- Any thing new in practice, he knows, has difficulties to encounter, and prejudices to overcome, either to the thing itself, or to the person that introduces it. Little jealousies are too apt to break forth from illiberal minds.

Mr. PAYNE's Poultice being the subject of a late conversation, a gentleman observed that he had used it a great while; but upon investigation, that was not the case, for
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it was the Linseed in flour alone, or with bread and oatmeal, he meant. This the Author knows to have been long in use, and that at the first hospitals in London, viz. St. Thomas's, and St. Bartholomew's, as well as in private practice. But, if in hospitals and other places, œconomy is necessary, his plan must be well worth notice, as not amounting to half the expence of a linseed, or any other poultice now in general use.

The conviction he feels that his plan will be attended with advantages, has caused him to say more than he at first intended, and must be his apology for trespassing so long on the attention of his Readers. He trusts his friends will exonerate him from any selfish motive in the publication, and receive the second edition with the same liberality they honored the first, and he shall then feel himself fully recompenced for his trouble.

A SHORT ADDRESS
TO THE
FACULTY AND OTHERS.

GENTLEMEN,

WITH submission, I take the liberty of addressing you on a subject, which I think is not of the least importance in the practice of Surgery, viz. that of POU LTICE. It is too often experienced by all in the habit of ordering Poultices, that they are disappointed in their expectations, through the ignorance of those to whom the making and application of them are entrusted. An error of this kind may, by many practitioners, perhaps, be looked upon as a trivial circumstance : far different is
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the case in my opinion, and it is a subject I cannot pass unnoticed.

It may appear strange to those who do not enter into the minutiae of Surgery, that I should look upon the proper application of so simple a remedy as that of Poultice, as an essential object, (which certainly I do, as well as many other (*deemed*) little things in Surgery) but having met with repeated proofs of the necessity of it, I have decidedly formed my opinion on this head. What gave me the first idea respecting the subject of this publication, was, that in the Parish Infirmary of St. George, Hanover-square, to which I have the honor of being Surgeon, frequent complaints were made by the patients under my care, that the Poultice was uneasy and caused much irritation: this, I supposed, arose from the circumstance of its not being made of bread so good as usual, (an alteration having been made in that article in the house) on which account I
thought

thought it my duty to remedy it, if possible, for the ease of the poor afflicted patients. I immediately set about making experiments, many of which I need not mention, as I have formed a Poultice which succeeds beyond my most sanguine expectations, and I flatter myself it may prove of some utility. The composition will not only save full half the expence of the former Poultice, but the consumption of BREAD CORN entirely; a most desirable object to accomplish in the present scarcity of that article; which affords me infinite pleasure, and I make no doubt will prove a stimulus (if any be necessary) to those gentlemen into whose hands this may fall, to induce them to give it a fair and impartial trial. As follow, are the particulars and expence attending the late and present Poultice in use at the aforesaid Infirmary, per week.

OLD POULTICE.

	s.	d.
Bread 49lb. at $2\frac{1}{2}$ d. per pound	10	$2\frac{1}{2}$
Milk 14 quarts, at 2d. per quart	2	4
Lard $2\frac{1}{4}$ lb. at 9d. per pound	1	$8\frac{1}{4}$
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	14	$2\frac{3}{4}$

NEW POULTICE.

	s.	d.
Fine Pollard $3\frac{1}{2}$ pecks at 6d. per peck	1	9
Genuine Linseed Flour 14lb. at 4d.		
per pound	4	8
Lard a quarter of a pound	0	$2\frac{1}{4}$
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	6	$7\frac{1}{4}$

By the above statement, I hope will satisfactorily appear, not only the great difference in expence, but the saving of forty-nine pounds of bread, per week. Even when oatmeal is used for Poultices (as is the case in some hospitals) there will be a saving of full one-third in the expence, but bread is made of oatmeal in many counties of this kingdom, and
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by the method above stated, that article of sustenance is entirely saved. These advantages, are in my humble opinion, highly worthy the attention of every one who has a fellow feeling for the human species, and a desire to be useful, in any degree, to his country, in a time of general distress. The other advantages attending the new Poultice, are as follow :

1st. It is equally good as the bread and milk Poultice ; nay, decidedly better, if the latter be not made with the greatest precision ; while the former is prepared in a few minutes, if the ingredients and boiling water be ready.

2dly, If it be made in too large a quantity for one day's consumption, it will keep till the next, or longer, not having a tendency to putrefaction, which is not the case with the bread and milk poultice; as the latter will scarcely keep sweet for twenty four hours.— And by adding a due quantity of warm water to render the former of a proper consistence, and

and placing it over the fire, it may be used at a future period.

3dly, It appears from the foregoing statement, that the expence of this Poultice is not half of that made with bread and milk, or linseed flour only, particularly to private families, where they use dearer bread, and pay double the price for milk, as may be seen on a reference to the charge of articles.

4thly, The ingredients are of such a kind as not to encourage dishonesty in the servants of public institutions, because the articles are not so saleable as bread, oatmeal, &c. &c. and more particularly so if they are kept mixt.

5thly, The proportion of the ingredients hereafter specified, will form the basis of almost every other kind of Poultice, with a little attention: For instance, the Stale Beer Poultice, by substituting the portion of boiling stale beer for boiling water, to the other ingredients mentioned in the recipe.

6thly,

6thly, By observing the same rules, may be made the Anodyne Poultice, with decoction of poppies ; with the saturnine water, the Sub-astringent Poultice ; with sea-water, the Sea-water Poultice; and so with every other Poultice where a liquid forms one of its component parts ; or any other specific ingredient may be used with it, such as extract of hemlock, or powders of any kind, &c.

7thly, It may be made by any person of common capacity, which I think an essential advantage and great recommendation, for by the recipes, you will find that I have completely simplified the making of it, which may be done by any measure your fancy or conveniency points out, though I recommend the fixing on one that will bear the nearest proportion to the quantity of Poultice wanted : The measure may be a tea-cup, a galley-pot, a half-pint, pint, &c. &c. as any one measure does for measuring all the ingredients, which should always be exact ; not heaped up ; as water cannot be so measured.

MR. PAYNE'S POULTICE.

Take four parts, by measure, of the finest Pollard ;

One part, by measure, of fine genuine Linseed Flour ;

Five parts of boiling Water by measure.

Or, for the convenience of the Navy, and Hospitals, where large quantities are used, the following mode may be more easily executed, viz.

Take four measures (of any size you please, suppose pecks) of the finest Pollard, and one peck of genuine Linseed Flour, which mix well together, and for distinction's sake, call Mr. Payne's Poultice Powder.

The most simple way of making the Poultice is as follows :

Take one exact measure of Mr. Payne's Poultice Powder, and one exact measure of boiling water (the measure proportioned to the quantity wanted).

Mix

Mix the above ingredients well together with a spoon or spatula, &c. &c. (agreeable to either receipt) and they will form a Poultice of a proper consistency in the general; to which there will very rarely be any occasion for the adding oil, lard, or emollient ointment, excepting in very particular cases, and then only a little on the surface and edges of the Poultice, as when there is great heat in the parts it is applied to, the edges of the Poultice may get a little dry, but seldom to irritate; and it generally comes off very well and leaves the parts clean: In this, as in all other Poultices, regard must be had to its consistency, viz. that of not being too thin nor too thick, for these obvious reasons—if too thin, the edges of the Poultice will be so, and soon become dry; if too thick, the edges become hard and dry for want of moisture. At the same time I wish it to be observed, that the recipes I have given are as near the proper consistency as a Poultice can be directed to be made, and will
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In general do exceedingly well; I only mention the foregoing particulars by way of preventing errors in preparing it. Another observation I have to make is, that of spreading it of a proper thickness for use, which I recommend to be about three-eighths of an inch deep, to be as thick on the edges as the middle, the surface to be made equal and smooth with a large knife or long thin spatula, &c. and perhaps it would be better if the instrument were smeared over with a little oil, lard, or emollient ointment.

I could add much more on this subject, but am of opinion that what I have said will fully answer the intended purpose, which is that of contributing my mite in serving the Profession, and the Public. If in my attempt I should succeed, I shall be fully compensated for my trouble; and a fuller proof I cannot give of my disinterestedness, than by the method I have taken to publish my Recipes.

I am,

I am, with every due respect to those into
whose hands this may fall,

Their most obedient,

And very humble Servant,

Brook-street,

THOMAS PAYNE.

March 18, 1796.

P. S.—FINE POLLEN, or POLLARD, is a
very fine Bran, and may be had of the Bakers,
Corn-chandlers, Mealmen, and Millers, at the
prices I have mentioned. Genuine Linseed
Flour is made by grinding the Cakes from which
the Oil has been expressed, and may be had at
the Apothecaries, Chymists, and Druggists, if
wanted in small quantities; but if in large, it
may be had at the Drug Mills, at the price I
have mentioned, or under.

*On this head, or any other, respecting this
Publication, I shall be very willing to give any
further information whenever it may be re-
quired.*

FINIS.

*Ingeniosum Oque ac parum, En, est hoc
Cataplasma
Pane sine est factum, sed factum non
sine Payne*